

Bar Snacks

Nuts | Applewood and saltbush smoked nuts 10

Olives | Mt Zero Marinated Ligurian Olives 10

Food served 4pm-9:30pm

Chips (LG | ND) 9

Sea Salt | aioli

Freshly Shucked Oysters (half dozen) (LG | ND | A) 30

Sparkling wine dressing | lemon | chive

Seasonal Vegetable Soup (ND) 14

Grilled sourdough

Pork Pistachio Terrine (ND) 16

House pickles | Mustard | Sourdough Bread

Arancini (3 pieces) 13

Pumpkin | Sundried Tomato

Pickled Octopus (ND | A) 14

Fennel | Chilli | Lemon | Bread

Fried East Coast Calamari (LG | ND | A) 18

Black pepper seasoning | Crispy noodle | Kewpie

Baby Cos and Avocado Salad (LG | ND) 18

Charred Sweetcorn | Cucumber | Radish | Avocado | Mustard Dressing

Antipasti Platter

18

Falafel | Hummus | Grilled Artichokes | Soy Feta | Olives Croque Madame 18

Brioche | Free range ham | Gruyere | Parmesan | Cheddar | Fried egg | Fries Cape Grim

Beef sandwich 30

Brioche | Panko beef schnitzel | Iceberg Lettuce | Carrot | Horseradish Mayo | Fries

Robbins Island Wagyu Bolognese 32

Penne pasta | Parmesan

Vegan Bolognese 32

Textured soy | Penne pasta | Soy Fetta

Tasmanian Cheese Platter 29

Three cheeses | Crispbreads | Quince | Dried fruits

Crème Caramel (LG) 15

Traditional crème caramel made in-house

Sticky Date Pudding 14

Vanilla ice cream | Orange butterscotch

Dietary information: V = Vegetarian • LG = Low Gluten • ND = No Dairy Added • VEGAN = Vegan
Seafood origin: A = Australian • I = Imported • M = Mixed

**10% Sunday surcharge and 15% public holiday surcharge apply.
Subject to change – indicative only.*